



### Menu Rapide 13.50

Classic Tarte Flambee  
with a mixed leaf salad.  
Glass of Wine or Beer,  
Tea or Coffee

#### STARTERS

- Carlingford Rock Oysters 3.25 ea.
- Wild Mushroom Soup 7.50
- Chicken Soup with Noodles 8.75
- Avocado, Rocket & Quinoa Salad 10.25
- Carpaccio of Smoked Octopus 12.50
- Chopped Chicken Salad  
small: 11.00 large: 16.50
- Roast Quail with Butternut Squash  
and Mustard Fruits 12.75

#### TARTARES

- Mixed Beetroot and Avocado Tartare 10.50
- Citrus Cured Salmon Tartare 12.00
- Steak Tartare small: 12.25 large: 23.25

# The Delaunay

#### TARTES FLAMBÉES

- Classic: Smoked Bacon & Shallots 10.25
- Goats' Cheese & Sundried Tomatoes 10.25
- Wild Mushrooms & Thyme 10.50

#### SEAFOOD COCKTAILS

- Prawn & Avocado  
with Sauce Marie Rose 14.75
- Dorset Crab with Pink Grapefruit 19.50
- Native Lobster with Sauce Marie Rose 25.50

#### Vegetarian Options

please ask your server  
for our full vegetarian menu

#### EGGS

- Eggs Benedict 9.00/16.25
- Eggs Arlington 11.00/19.75
- Omelettes from 8.75  
*fines herbes, gruyère, ham, mushroom, tomato, onion*
- Smoked Salmon  
and Scrambled Eggs 17.25

#### SANDWICHES

- New York Hot Dog 7.50  
*served with french fries*
- Chicken Schnitzel,  
Lettuce & Tomato 14.00
- The Delaunay Hamburger 17.25  
*served with french fries*
- Native Blue Lobster Roll 22.75

## MAIN COURSES

#### FISH

- Kedgeree with a Poached Egg 15.00
- Seared Mackerel Fillets 15.50  
*pickled beetroot and sauce gribiche*
- Goujons of Plaice 20.75  
*tartare sauce and french fries*
- Roast Pavé of Cod 22.50  
*petits-pois and pearl onions*
- Fillet of Sea Trout 24.50  
*roast celeriac, buckwheat and lemon butter*
- Seared Fillet of Sea Bass 29.25  
*kale and girolle mushrooms*

#### SPECIALITIES FOR TWO

- Paprika Roasted Free Range Chicken  
*dauphinoise potatoes and cranberry jus*  
21.50 per person  
*(allow 55 minutes)*
- Whole Roast Monkfish Tail  
*parmentier potatoes and salsa verde*  
32.00 per person  
*(allow 30 minutes)*
- 35 day Aged T-Bone 850gr  
*pont-neuf potatoes and béarnaise sauce*  
35.00 per person  
*(allow a minimum of 45 minutes)*

#### TAGESTELLER 20.50

- Monday Chicken Curry
- Tuesday 5-Hour Short-Rib of Beef
- Wednesday Braised Lamb Shank
- Thursday Shoulder of Wild Boar
- Friday The Delaunay Fish Pie
- Saturday Chicken Kiev
- Sunday Roast Fore-Rib of Beef 25.00

#### SCHNITZELS

- Chicken Schnitzel 17.50
- Wiener Schnitzel 25.50  
*add forestiere sauce 3.00*
- Wiener Holstein 28.50  
*with anchovy and fried egg*

#### VEGETABLES ~ SIDE SALADS

- buttery mash 4.75 ~ french fries 4.95
- wilted spinach 4.95 ~ petits-pois à la française 4.75
- sprouting broccoli, almonds & chilli 5.00 ~ potato salad 4.25
- pickled cucumber salad 4.50 ~ mixed leaf salad 5.00

#### ENTREES

- Grilled Spatchcock Chicken 17.25  
*with parsley & oregano dressing*
- Hungarian Lamb Goulash 20.50  
*buttered spätzle and pickled vegetables*
- Char-Grilled Calf's Liver and Bacon 23.25  
*with an apple mash*
- Fillet of Beef Stroganoff 25.00  
*pilau rice and gherkins*
- Grilled Rib-Eye Steak 29.75  
*french fries and sauce béarnaise*
- Roast Fillet of Beef 35.00  
*bone marrow, morels and a red wine jus*

#### WÜRSTCHEN AND SAUSAGES

- Frankfurter smoked beef 14.50
- Thüringer pork & marjoram 16.00
- Spiced Lamb mint & chilli 16.00
- Wild Boar & Venison 17.50  
*with cranberry*
- Berner Würstel 17.50  
*bacon wrapped pork  
and garlic with emmental*
- Selection of Any Two 16.50
- Add Currywurst Sauce 2.50

Please inform your server if you have any allergies we need to be aware of.

Cover Charge in Dining Room 2.00 ~ Prices include VAT ~ A discretionary 12 1/2% Service Charge will be added to your bill ~ All gratuities are managed independently ~ No intrusive or flash Photography ~ No Cheques